

What is claimed is:

1. A method for providing an acidulant effect in a food, the method comprising preparing a food including sodium bisulfate in an amount effective to act as an acidulant in the food, and further including moisture in an amount effective to dissolve the sodium bisulfate, but excluding sulfuric acid and hydrochloric acid.
2. The method defined in Claim 1 wherein the sodium bisulfate is included as a product comprising from about 91.5% to about 95.5% sodium bisulfate and from about 4.5% to about 8.5% sodium sulfate, by weight.
3. The method defined in Claim 1 wherein the sodium bisulfate is included as a product containing less than 0.003% heavy metals, less than 0.05% water insoluble substances, and less than 0.003% selenium, by weight.
4. The method defined in Claim 1 wherein the sodium bisulfate is included as a product having a moisture content of less than 0.8%.
5. The method defined in Claim 1 wherein the method comprises preparing a leavened baked good including a baking carbonate, and sodium bisulfate in an amount effective to react with the baking carbonate to release carbon dioxide to leaven the baked good.
6. The method defined in Claim 5 wherein the sodium bisulfate is included in an amount within a range of from about 0.1% to about 1.0% by weight of the baked good.

7. The method defined in Claim 5 wherein the baked good is prepared with sodium bisulfate having particles with an average diameter within a range of from about 0.03 millimeter to about 0.2 millimeter.

5 8. The method defined in Claim 1 wherein the sodium bisulfate is included in an amount within a range of from about 0.01% to about 2.0% by weight of the food.

10 9. The method defined in Claim 1 wherein the method comprises preparing a beverage including sodium bisulfate in an amount effective to enhance the flavor of the beverage.

15 10. A food composition comprising a food including sodium bisulfate in an amount effective to act as an acidulant in the food, and further including moisture in an amount effective to dissolve the sodium bisulfate, but excluding sulfuric acid and hydrochloric acid.

20 11. The food composition defined in Claim 10 wherein the sodium bisulfate is included as a product comprising from about 91.5% to about 95.5% sodium bisulfate and from about 4.5% to about 8.5% sodium sulfate, by weight.

25 12. The food composition defined in Claim 10 wherein the sodium bisulfate is included as a product containing less than 0.003% heavy metals, less than 0.05% water insoluble substances, and less than 0.003% selenium, by weight.

13. The method defined in Claim 10 wherein the sodium bisulfate is included as a product having a moisture content of less than 0.8%.

14. The food composition defined in Claim 10 wherein the food is a leavened baked good including a baking carbonate, and sodium bisulfate in an amount effective to react with the baking carbonate to release carbon dioxide to leaven the baked good.

15. The food composition defined in Claim 14 wherein the sodium bisulfate is included in an amount within a range of from about 0.1% to about 1.0% by weight of the baked good.

16. The food composition defined in Claim 14 wherein the sodium bisulfate comprises particles having an average diameter within a range of from about 0.03 millimeter to about 0.2 millimeter.

17. The food composition defined in Claim 10 wherein the sodium bisulfate is included in an amount within a range of from about 0.01% to about 2.0% by weight of the food.

18. The food composition defined in Claim 10 wherein the food is a beverage including sodium bisulfate in an amount effective to enhance the flavor of the beverage.